

**KitchenAid®**

**SUPERBA**

**BUILT-IN SELF-CLEAN ELECTRIC  
OVENS WITH ELECTRONIC CLOCK**

MODELS: KEBS176(BL)

(KESO-176S BL) SINGLE OVEN

KEBS276(BL)

(KEDO-276SS BL) DOUBLE OVEN

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**USE & CARE GUIDE**

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## **TAKE A MINUTE...**

Before using your oven, please fill out and mail your ownership registration card. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. **THIS CARD DOES NOT VERIFY YOUR WARRANTY.**

Keep a copy of the bill of sale, showing the date of purchase. **PROOF OF PURCHASE WILL ASSURE YOU OF IN-WARRANTY SERVICE.**

Write down the following information. You will need it if your oven ever requires service.

Model Number\* \_\_\_\_\_

Serial Number\* \_\_\_\_\_

Date Purchased \_\_\_\_\_

Date Installed \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

\*Model and serial numbers are located on a label at the left side of the door opening for single ovens, and on the lower oven door opening for double ovens.

# **IMPORTANT SAFETY INSTRUCTIONS**

When using electrical appliances, basic safety precautions should be followed, including the following:

## ***GENERAL COOKING PRECAUTIONS***

1. Read all instructions before using the appliance.
2. Install or locate this appliance only in accordance with the provided installation instructions.
3. **DO NOT LEAVE CHILDREN ALONE** - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. **CAUTION** - Do not store items attractive to children in cabinets above your oven. Children climbing on the oven door to reach items could be seriously injured.
5. Flammable materials should not be stored in either oven.
6. Keep oven vent ducts unobstructed.
7. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
8. Do not operate this appliance if it is not working properly, or if it has been damaged or dropped.
9. **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
10. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
11. Know where your main electrical switch is located. It is important to know this in case the electrical power to your oven needs to be turned off. Have the installer show you where it is located.
12. Clean your ovens regularly. See care and cleaning instructions in this booklet.
13. Use this appliance only for its intended use as described in the owner's manual.

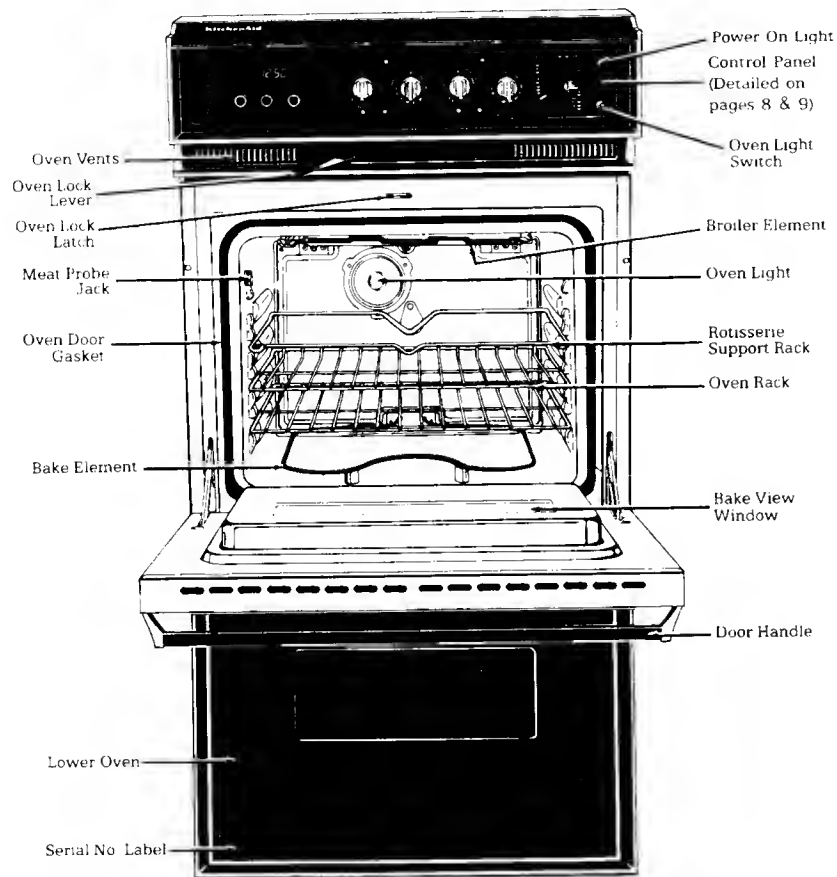
## ***SAFETY INSTRUCTIONS, (continued)***

### **OVEN PRECAUTIONS**

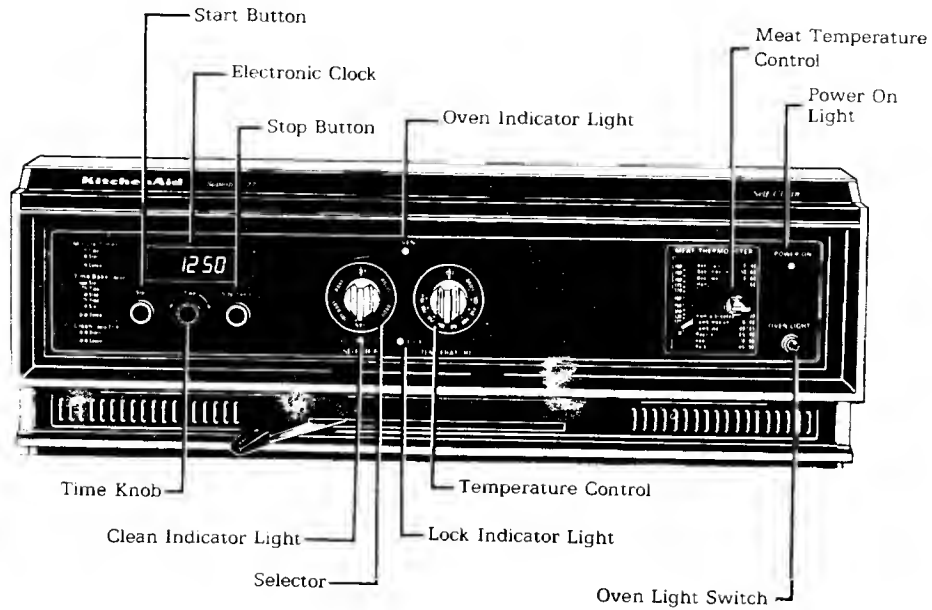
1. Never use your appliance for warming or heating the room.
2. DO NOT USE WATER ON GREASE FIRES. Smother fire or flame or use dry chemical or foam-type fire extinguisher.
3. Use only dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
4. Use care when opening door. Let hot air or steam escape before removing or replacing food.
5. Placement of oven racks - Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
6. Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are oven vent openings and surfaces near these openings, doors and windows.
7. Never let aluminum foil touch heating elements.
8. Never touch an oven light bulb with a damp cleaning cloth unless the power is turned off to your oven and the bulb is cool to the touch.
9. Do not heat unopened food containers - Buildup of pressure may cause container to burst and result in injury.
10. Do not clean door gasket - It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Hand clean only areas recommended in this booklet.
11. Do not use oven cleaners - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
12. Before self-cleaning the oven - remove broiler pan, broiler grid, oven racks and other utensils. (Do not use your oven to clean miscellaneous parts.)

## **SAVE THESE INSTRUCTIONS**

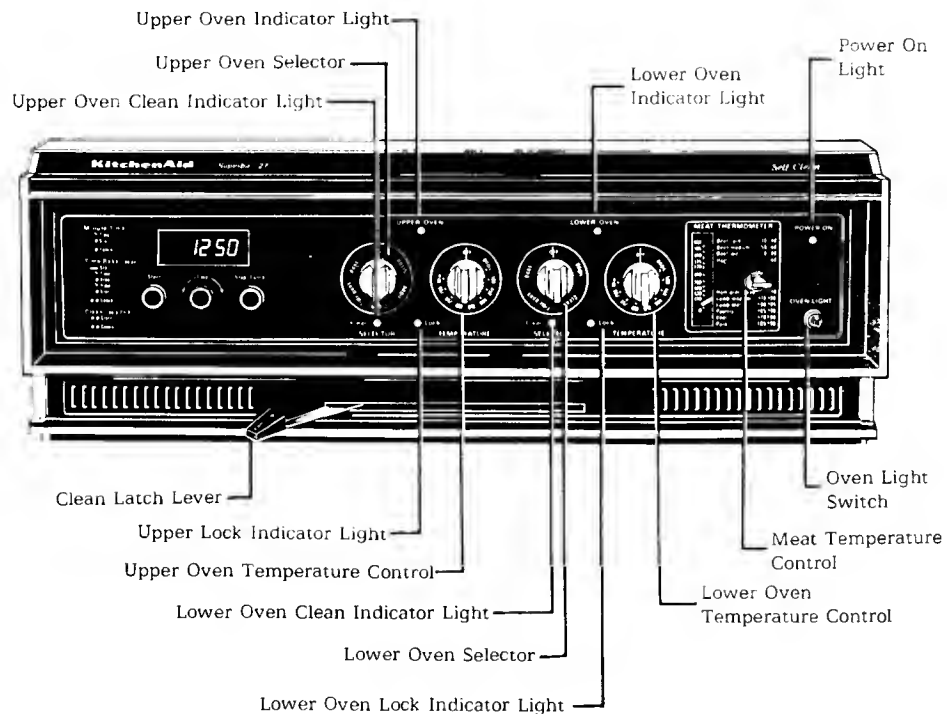
# ***BUILT-IN OVEN FEATURES***



# ***SINGLE OVEN CONTROL PANEL***



# DOUBLE OVEN CONTROL PANEL





## ***ELECTRONIC CLOCK OPERATION***



The electronic clock controls all timed operations for both the single/upper and lower ovens. It consists of the Display Window, START button, TIME knob and STOP/CANCEL button. When your oven is first connected to the power in your home, 00:00 will be displayed in the Window.

### ***To Set the Time of Day:***

Turn the TIME knob to the left until a tone is heard. 12:00 will appear in the Display Window. Continue turning the TIME knob in either direction until the correct time of day appears in the Display Window. Press the START key to begin clock operation.

### ***To Use the Minute Minder Timer:***

The Minute Minder can be programmed from 5 seconds to 99 minutes for precise timing of short and long-term cooking, or any other activity. The Minute Minder is only an audible reminder and will not turn the oven "ON" or "OFF."

To use it, turn the TIME knob to the right; the display will immediately change to 00:00. Continue turning until the desired time is displayed (in minutes and seconds) in the Window. To start the Minute Minder, press the START button.

The Display Window will show "TIMER" and the selected time will begin counting down. At the end of the timed period, a tone will sound for 3 seconds, after which an intermittent tone will sound until the Minute Minder is turned off, or until a total of 15 minutes have elapsed.

**NOTE:** The current time of day may be checked while the Minute Minder is in use by touching the START button. The time of day will be displayed for 7 seconds, then return to the Minute Minder program in process.

Press the STOP/CANCEL button once to turn the Minute Minder off and return the display to the time of day.

To cancel a Minute Minder program in progress, press the STOP/CANCEL button once. A tone will sound and the clock will return to the present time of day.

When turning the TIME knob to set the Minute Minder, the time will appear in the Display Window and increase in the following increments:

From 5 sec. to 2 min.	5 second increments
From 2 min. to 10 min.	10 second increments
From 10 min. to 20 min.	30 second increments
From 20 min. to 99 min.	1 minute increments

**NOTE:** The Minute Minder may be used at the same time as an Automatic Time Baking or Self-Clean program. The Time Baking or Self-Clean program must be set first, then the Minute Minder. One touch of the STOP/CANCEL button will cancel the Minute Minder and two touches will cancel the cooking or cleaning program.

## HOW TO USE THE SINGLE OR UPPER OVEN

The single or upper oven is used for baking, roasting, broiling and rotissing. It has two controls - a Selector and a Temperature Control. Both must be set for the oven to work.

### *The Selector has six settings:*

**ROTIS** - Use this setting when using the rotisserie. Only the upper element will come on.

**BROIL** - Use this setting for broiling. Only the upper element will come on.

**CLEAN** - Use this setting for self-cleaning only.

**TIME BAKE** - Use this setting for Automatic Time Baking. Both the upper and lower elements come on.

**BAKE** - Use this setting for baking and roasting. Both the upper and lower elements will come on.

**OFF** - Use this setting to turn the oven off.



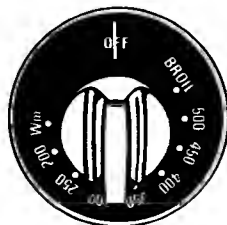
When both the upper and lower elements are on, the upper element operates at 25 percent power to aid in more uniform baking. The upper element does not turn red like the lower element which operates at full power.

### **POWER ON LIGHT**



Any time the Selector for the single/upper or lower oven is turned to an oven function selection other than "OFF", the Power On Light will glow to tell you that the oven is turned "ON". The Oven Light, however, will come on and off in conjunction with the cycling of the heating elements.

## **TEMPERATURE CONTROL**



The adjustable Temperature Control can be set at any temperature from "WARM" (150°F) to 550°F "BROIL". Settings WARM to 225°F are suggested for warming and holding foods.

### **PREHEATING THE OVEN**

For best results, preheat the oven for 10 minutes unless the recipe states otherwise. Set the Selector to "BAKE" and Temperature control to the desired temperature. Exercise care in turning the Temperature Control so you do not go past the desired set point. If you accidentally go past the desired setting, return the dial to "OFF" and reset to the desired setting. The Oven Light will go out when the desired temperature has been reached and cycle on and off during the heating period.

Be sure the Selector and Temperature Control are turned to "OFF" when the oven is not in use.

## ***HOW TO USE THE LOWER OVEN***

### ***(For Double Ovens Only)***

The lower oven can be used for baking, roasting and broiling. It has two controls - a Selector and a Temperature Control - both must be set to operate the lower oven.

### ***The Selector has five settings:***

**CLEAN**

**BROIL**

**TIME BAKE**

**BAKE**

**OFF**

The Selector and Temperature control for the lower oven operate exactly as for the upper oven. See page 12 for an explanation of the functions.

**NOTE:** The lower oven will not operate while the upper oven is being cleaned, and the upper oven will not operate while the lower oven is being cleaned. If an attempt is made to clean both ovens at the same time, neither oven will operate.

## **BAKING** (Single/Upper or Lower Oven)

### **To Use for Regular Baking:**

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature, see baking chart, page 17.
3. Turn the Selector to "BAKE."

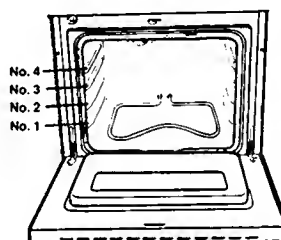


Be sure to turn the Selector and the Temperature Control to "OFF" when cooking has been completed.

**CAUTION:** The Oven Lock Lever should always be unlocked (positioned to the far left) except when the Selector and Temperature Control are in the "CLEAN" mode.

### **Rack Positions**

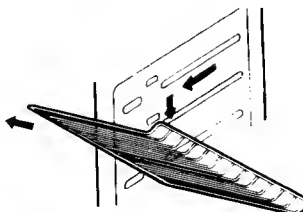
Your KitchenAid oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven, and position 1 is closest to the bottom of the oven. Be sure to arrange the oven rack(s) before putting foods into the oven or turning the oven on.



Rack Positions

### **To Remove Oven Rack:**

1. Pull rack out until bar on back of rack touches first stop.
2. Lift front of rack up until rear portion of rack slides out between two front stops.

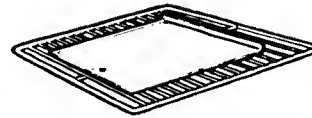


### ***Baking Tips***

- Set the oven controls and, if necessary, preheat the oven for 10 minutes before placing pans in the oven. Avoid opening the oven door during baking. Heat is lost and could cause poor baking results. Use the Bake View Window to conserve energy.
- Use the Minute Minder to time cooking functions. (See page 17 for recommended baking times.)
- Wait until the shortest recommended baking time is over before checking food.
- When baking two sheets of cookies at the same time, each sheet should be removed when the desired degree of doneness is reached, which may be at separate times.

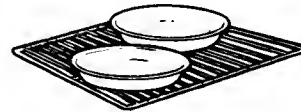
### ***Pan Placement***

- If possible, use only one rack during baking if the pan covers most of the rack, such as a large cookie sheet.
- Stagger pans in opposite directions when two racks and several pans are used. No pan should be directly above another.
- Allow 1-1/2 to 2 inches of air space around all sides of each pan for even air circulation.
- When using a large roasting pan or cookie sheet, turn the pan so that the long side is parallel to the oven door for the best heat distribution and air flow.



### ***Bakeware Tips***

- Use the recommended pan size given in recipes to insure good results. Old or darkened pans are not desirable.
- Tin coated, stainless steel, warped or dented pans do not heat evenly and will cause uneven baking.
- Bake cakes, cookies, quick breads and muffins in shiny pans for a tender, golden crust.
- Reduce oven temperature by 25°F when using glass pans, except when baking pies or yeast breads.
- Cookies, biscuits and cream puffs bake best on medium weight aluminum sheets with no sides or very low sides.



### ***Using Aluminum Foil Correctly in the Oven***

If you wish to use foil to catch possible spillovers, cut a piece of foil slightly larger than the pan being used and turn up the edges to form a tray. Position the foil "tray" on the oven rack below the pan. **NEVER COVER AN ENTIRE OVEN RACK OR OVEN BOTTOM WITH FOIL. FOIL CAN OBSTRUCT NORMAL HEAT FLOW, CAUSE COOKING FAILURES AND DAMAGE THE OVEN INTERIOR.**

## **BAKING TIME AND TEMPERATURE CHART**

<b>Food</b>	<b>Oven Temp. Degrees F.</b>	<b>Approx. Time-Min.</b>	<b>Food</b>	<b>Oven Temp. Degrees F.</b>	<b>Approx. Time-Min.</b>
<b>Breads, Yeast:</b>			<b>Cookies:</b>		
loaf	375	30 - 40	brownies	350	20 - 30
rolls, pan	400	12 - 15	macaroons	350	12 - 15
<b>Breads, Quick:</b>			<b>Miscellaneous:</b>		
biscuits	450	10 - 15	apples, baked	375	50 - 60
muffins	400	20 - 25	beans, baked	300	5 - 6 hrs.
popovers	450	20 - 25	custard		
corn bread	425	25 - 30	casserole	325	45 - 60
nut bread	350	60 - 75	cup	325	30 - 45
gingerbread	350	25 - 30	potatoes, baked	400	60 - 90
<b>Cakes:</b>			pudding		
angel cake	375	30 - 40	bread	350	45 - 60
cup cake	350 - 375	15 - 20	cottage	375	30 - 40
layer cake	350 - 375	20 - 30	rice	325	40 - 60
loaf cake	350	35 - 45	scalloped dishes	350	60 - 90
sponge cake	350	35 - 45	souffle	350	50 - 60
pound cake	350	35 - 40	<b>Pastries:</b>		
fruit cake	300	2 - 2½ hrs.	cream puffs	400	35 - 40
sheet cake	300	25 - 35	custard and		
<b>Cookies:</b>			pumpkin pie	350	30 - 40
drop	375	10 - 15	pastry shell	450	10 - 12
rolled and			two crust fruit pie		
refrigerated	375	8 - 12	cooked filling	400	25 - 30
chocolate	375	10 - 15	uncooked filling	400	40 - 50
fruit and			meringue topping	350	10 - 15
molasses	375	10 - 15			

### **High Altitude Baking**

When baking at high altitudes, recipes and baking times vary. For accurate information write the Extension Service of your state college or university or Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins—do specify the type of information you want (i.e. cakes, cookies, breads, etc.).



# ***BAKING PROBLEMS AND CAUSES***

<b>PROBLEMS</b>	<b>CAUSES</b>
<hr/>	
Cookies and biscuits:	
<ul style="list-style-type: none"><li>• too brown on top</li></ul>	<ul style="list-style-type: none"><li>• the pan was set too high in the oven OR</li><li>• the selector switch was left on "BROIL" during baking OR</li><li>• if aluminum foil is used, it may distribute the heat unevenly in the oven OR</li><li>• the pan's sides are too deep OR</li><li>• the pan is too wide or too long for the oven OR</li><li>• the oven rack is overcrowded— NOTE: Pan placement on page 16.</li></ul>
<ul style="list-style-type: none"><li>• brown more on one side than the other</li></ul>	<ul style="list-style-type: none"><li>• the pan was set too close to one side of the oven OR</li><li>• the oven door was not closed properly.</li></ul>
<hr/>	
Cakes:	
<ul style="list-style-type: none"><li>• rises higher on one side</li></ul>	<ul style="list-style-type: none"><li>• the batter was spread unevenly in the pan OR</li><li>• the pans were set too close to the sides of the oven OR</li><li>• oven is not level OR</li><li>• pans were warped.</li></ul>
<ul style="list-style-type: none"><li>• burns on the sides</li></ul>	<ul style="list-style-type: none"><li>• there were too many pans or the pans were too large for the oven OR</li></ul>
<ul style="list-style-type: none"><li>• cracks on top</li></ul>	<ul style="list-style-type: none"><li>• the oven was too hot.</li><li>• the batter was too thick OR</li><li>• the pan was not the correct size OR</li><li>• the pan was not centered in the oven.</li></ul>
<hr/>	
Pies:	
<ul style="list-style-type: none"><li>• burns around the edges</li></ul>	<ul style="list-style-type: none"><li>• the oven was too hot OR</li><li>• there were too many pans or the pans were too large for the oven OR</li><li>• the pans were too dark.</li></ul>
<ul style="list-style-type: none"><li>• too light in color on the top</li></ul>	<ul style="list-style-type: none"><li>• the oven was not hot enough OR</li><li>• the oven was too full, cutting off even heat distribution.</li></ul>

# ROASTING

*(Single/Upper or Lower Oven)*

*Roasting is a dry heat cooking method. It is recommended for poultry and tender cuts of beef, lamb, pork and veal.*

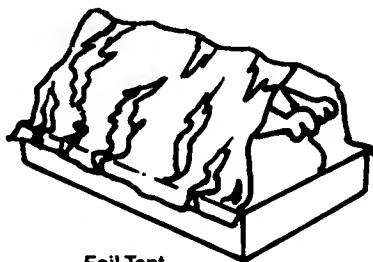
## **To Use for Roasting:**

1. Arrange the oven racks in the desired positions.
2. Set the Temperature Control to the recommended temperature, see roasting chart, page 20.
3. Turn the Selector to "BAKE".



## **Roasting Tips**

- Roast meats fat side up in a shallow pan using a roasting rack.
- Use a roasting pan that fits the size of the food to be roasted. Meat juices may overflow sides of a pan that is too small, and a too large pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.
- A foil "tent" will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- Use an accurate meat thermometer or meat probe (see page 24) to determine when meat has reached desired degree of doneness. Insert thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.



Foil Tent

### **ROASTING TIPS, (CONTINUED)**

- After reading the thermometer once, push it further into the meat 1/2 inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- Remove roasted meats from the oven when the thermometer registers 5°F to 10°F lower than the desired doneness. The meat will continue to cook after removal from the oven.
- Roasts will be easier to carve if allowed to stand 10 to 15 minutes after removal from the oven.

## **ROASTING TIME AND TEMPERATURE CHART**

Meat Cut	Weight in Pounds	Oven Temperature Setting	Approx. Minutes Per Lb.	Meat Thermometer Temp. Degrees F.
Beef Rolled Rib				
rare	5-6	325	30	140
medium	5-6	325	35	150
well done	5-6	325	45	170
Standing Rib				
rare	6-7	325	25	140
medium	6-7	325	30	150
well done	6-7	325	40	170
Rump Roast				
medium	4-6	325	25	150
well done	4-6	325	30	170
Lamb Leg (half)				
	3-4	325	35	180
	6-7	325	30	180
Fresh Pork				
Loin	4-5	325	35	170
Shoulder	4-5	325	40	185
Poultry				
*Chicken	3-4	425	30	***
	5-7	425	30	***
Duck	10-12	325	25	***
Goose	6-10	325	25	***
**Turkey	10-16	325	20	170-175
	18-25	325	18	170-175
Fully Cooked Ham				
	3-5	325	18	130
	8-10	325	15	130
Veal				
Loin	3-4	325	35	170
Shoulder	5-6	325	45	170

\*Add 15 minutes if chicken is stuffed

\*\*Add 30 minutes if turkey is stuffed

\*\*\*The muscles are not usually large enough to use a thermometer

# AUTOMATIC TIME BAKING/ROASTING

## *(Single/Upper or Lower Oven)*

- Turns the oven on automatically - either now or later in the day - and turns it off automatically.
- On double oven models, both the upper and lower oven can be set to Automatic Time Bake at the same time. They will have the same start and stop times with both selectors at "TIME-BAKE." The temperature controls may be set at different temperatures.



## INSTRUCTIONS

1. Arrange oven racks in desired positions and place food in oven.
2. Set the Temperature Control to the desired temperature and turn the Selector to "TIME-BAKE."
3. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time following the instructions on page 10.
4. Set the Start Time.  
Touch the START button and hold down for 3 seconds. "START TIME" will appear in the Display Window and a short tone will sound.
5. To start now, go on to the next step.  
To start later, turn the TIME knob until the desired start time appears in the display window.



**NOTE:** Foods that are highly perishable, such as milk, eggs, fish, foods with stuffing, poultry or pork, should not be cooked with a start later Automatic Time Baking program. Foods suitable for a start later program include cured or frozen meats and most fruits and vegetables.

6. Set the Stop Time.

Touch the START button again to lock in the start time. "STOP TIME" will appear in the Display Window. A short tone will sound. Turn the TIME knob until the desired stop time appears in the Display Window.

7. Touch the START button again to lock in the stop time and begin the program. "AUTO" will appear continuously in the Display Window if the Automatic Time Baking cycle begins now, or it will flash in the Display Window if the program has been delayed. "AUTO" will change from flashing to continuous once the delayed cooking program has begun.



## **WHAT HAPPENS DURING THIS SELECTION?**

- The oven will come on at the time selected and maintain the temperature set on the Temperature Control until the selected stop time.
- At the end of the cooking period, the oven will shut off. A tone will sound for three seconds, followed by an intermittent tone until the STOP/CANCEL button is touched or a total of 15 minutes has elapsed. Foods should be removed from the oven when the cooking time has ended, or they will tend to overcook.

### ***To Review a Program:***

Press and hold the START button for the start time or the STOP/CANCEL button for the stop time for three seconds. The start or stop time will be displayed for about seven seconds.

If you wish to change the start or stop time after a cooking program has been entered, press and hold the START button for start time or STOP/CANCEL button for stop time for three seconds. Turn the TIME Knob to the new desired time, then touch the START button to lock in the new time.

### ***To Cancel an Automatic Time Bake Program***

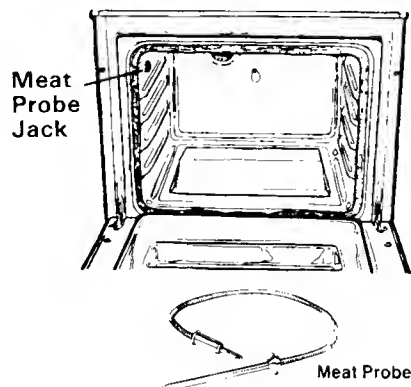
If you wish to cancel an Automatic Time Bake program in progress, touch the STOP/CANCEL button twice. A tone will sound each time and the clock will return to the present time of day. The oven will automatically turn itself off. If you wish to continue cooking in the oven, the Selector and Temperature Control must be manually reset.

## MEAT PROBE

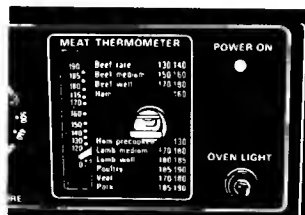
*(Single/Upper Oven Only)*

The meat probe is the most accurate guide to the degree of doneness of meat. Use it when roasting any type of meat or poultry.

### *To Use the Meat Probe:*



1. Insert the Probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone.
2. Place pan with meat on rack that has been centered in the oven.
3. Open the Meat Probe cover located on the left side of the oven wall. Insert plug into jack. (Keep the top of the probe as far as possible from the heat source.)



4. Close the oven door.
5. Set the Meat Thermometer Guide to the desired setting. See roasting chart for internal meat temperatures, page 20.
6. Set the Temperature Control to the desired temperature.
7. Set the Selector to "BAKE."

## ***WHAT HAPPENS DURING THIS SELECTION?***

The oven will come on and cycle on and off with the heating elements. The red hand of the Meat Thermometer Guide will move up the scale to indicate the current internal meat temperature. When the red hand reaches the white hand (selected internal meat temperature), the element will turn off and the oven will begin to cool.

### ***To Remove Meat Probe:***

1. Open oven door.
2. Unplug the Meat Probe and replace the cover over the jack opening. Be careful - oven, probe and probe cover will be hot.
3. Turn the Selector and the Temperature Control to "OFF."

**NOTE:** DO NOT immerse Meat Probe in water or other liquid. Wipe probe with a sudsy cloth and dry thoroughly.



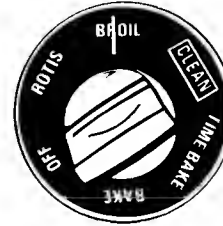
# **BROILING**

## **(Single/Upper or Lower Oven)**

Broiling, a quick-cook method, will produce foods that are brown on the outside and moist and juicy on the inside.

### **To Use for Broiling:**

1. Arrange the oven racks in the desired positions, see broiling chart, page 27. Place food on grid on broiler pan and place in center of the oven rack.
2. Set the Temperature Control to the recommended temperature, see broiling chart, page 27.
3. Turn the Selector to "BROIL."  
Do not preheat the broiler.
4. Position the oven door at the broil stop.



**NOTE:** If preferred, the oven door can be closed during broiling, but foods may not be as well browned.

### **Broiling Tips**

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with fork.
- Trim the outer layer of fat from steaks and chops.
- Slit fatty edges to prevent meat from curling during broiling.
- Brush food with butter, sauce or seasoning, if desired, several times during broiling.
- Grease the broiler pan grid when broiling fish to prevent sticking.

**CAUTION: COVERING THE BROILER GRID WITH FOIL IS NOT RECOMMENDED. POOR DRAINAGE OF HOT FAT MAY RESULT IN A BROILER FIRE.** If foil must be used, cut slits in foil to correspond with all openings in the broiler grid. Fat can then drip away from meat and cool in the pan.

# ***BROILING TIME AND TEMPERATURE CHART***

**Recommended rack position numbered lowest (1) to highest (4)**

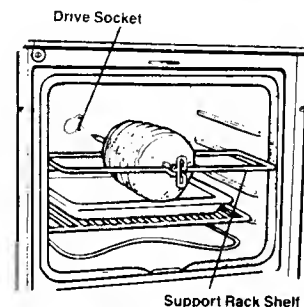
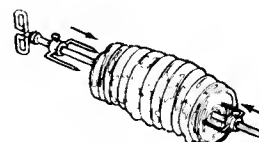
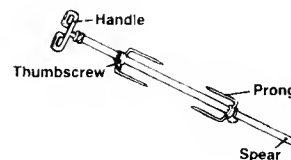
<b>Food</b>	<b>Rack Position</b>	<b>Thermostat Setting</b>	<b>Approximate Total Time</b>
Steak—1" thick			
rare	4	550°	8-10 min.
medium	4	550°	10-12 min.
well done	4	550°	12-15 min.
Steak—1½" thick			
rare	4	550°	10-12 min.
medium	4	550°	12-15 min.
well done	4	550°	15-17 min.
Hamburger Patties	4	550°	6-10 min.
Lamb Chops—1" thick	3	400°	20-30 min.
Ham Slice—1" thick	3	550°	20-25 min.
Bacon	3	400°	5-7 min.
Frankfurters	3	400°	10-12 min.
Chicken Pieces	4	500°	40-50 min.
Fish	2	350°	20-25 min.
Calves Liver	3	350°	8-10 min.
Tomato Halves	3	550°	8-10 min.
Orange or Grapefruit Halves	2	550°	8-15 min.

# **ROTISSING** *(Single/Upper Oven Only)*

Rotissing, roasting food on a revolving spear while exposed to a heat source, is suitable for meats that can be broiled or roasted. Select tender cuts of meat and prepare them as for oven roasting.

## **To Use for Rotissing:**

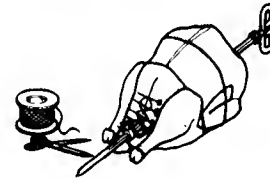
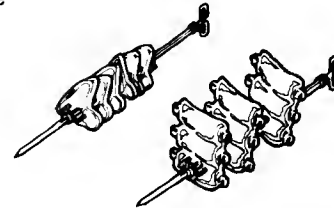
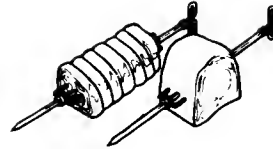
1. Position the rotisserie support rack in rack position three so spear will fit into the drive socket located at the back of the oven.
2. Place the broiler pan on the oven rack in the lowest position to catch drippings.
3. Remove the prong nearest the pointed end of the spear. Insert spear through the center of the meat. Slide the prong which was removed back onto the spear. Push both prongs into the meat and tighten thumbscrews.
4. Place spear with food on the support rack. Swing the cover plate at the back of the oven cavity to the side and insert the spear into the drive socket.
5. Set the Temperature Control to the recommended temperature, see rotisserie chart on page 30.
6. Turn the Selector to "ROTIS." Do not preheat the oven. The upper element will come on and the spear will start to turn. Be sure the meat rotates smoothly without wobbling and doesn't touch the rack or pan. Reposition if necessary.
7. Position the oven door at the broil stop.



- NOTE:** If preferred, the oven door can be closed while rotissing, but foods may not be as well browned.
8. The rotisserie may be stopped while the spear is in place by turning the Selector to the "OFF" position.
  9. To remove the rotisserie spear from the oven, grasp the support rack with a potholder and pull it out. REMOVE SPEAR AND SUPPORT RACK CAREFULLY. THEY WILL BE HOT.

### ***Rotissing Tips***

- Rolled roasts are ideal for rotissing because they are easy to balance on the spear. Insert the spear through the center of the meat. Meat cuts with bones require planning for even weight distribution.
- Leave space between food when rotissing more than one item or a long item. Weave the spear in and out of a spare rib strip to form accordion folds, leaving a space between each fold. Browning and cooking are slowed when foods touch each other.
- Season, stuff (if desired) and truss poultry as for oven roasting. Also close any openings with skewers or string. For best results, baste poultry with butter or broth every 20 to 30 minutes while rotissing.
- Meat can be marinated before rotissing or basted with a favorite sauce several times during cooking.
- Foods for rotissing should be not longer than rotisserie spear with a diameter of 7 inches or less.
- Make sure thumbscrews or prongs are tight. If prongs loosen during cooking, the spear will turn within the meat and heat will be concentrated on one side.
- Meats will be juicier and easier to carve if allowed to stand or rotate on the spear 10 to 15 minutes after the heat is turned off.
- When oven has cooled, be sure cover plate is over drive socket opening.



## **ROTISSERIE TIME AND TEMPERATURE CHART**

<b>Meat</b>	<b>Approximate Weight</b>	<b>Internal Temp. With Thermometer</b>	<b>Temperature Settings</b>	<b>Approximate Total Time</b>
<b>Beef</b>				
rolled rib roast	4-7 lbs.	Rare 140°	400°	1¼ to 2 hrs.
rolled rump roast	4-7 lbs.	Medium 160°	400°	1¾ to 2½ hrs.
		Well Done 170°	400°	2 to 3 hrs.
<b>Pork</b>				
rolled loin roast	3-5 lbs.	185°	375°	1¾ to 2½ hrs.
rolled shoulder roast	3-6 lbs.	185°	375°	1¾ to 3 hrs.
spareribs	1½-4 lbs.	185°	375°	time will depend on leanness
Canadian bacon	3-4 lbs.	185°	375°	1 to 1½ hrs.
Half ham—ready to eat—tenderized	6-7 lbs. 6-7 lbs.	140° 160°	375° 375°	1½ to 2 hrs. 2 to 2½ hrs.
<b>Veal</b>				
rolled rump roast	3-5 lbs.	170°	400°	1½ to 2½ hrs.
<b>Lamb</b>				
rolled leg	3-5 lbs.	180°	400°	1¾ to 2½ hrs.
rolled loin roast	3-5 lbs.	180°	400°	1¾ to 2½ hrs.
<b>Poultry</b>				
chicken-broiler-fryer	2½-3½ lbs.	190°	450°	1 to 1½ hrs.
cornish hen	1 lb.	190°	425°	50 to 55 min.
duck	5-6 lbs.	190°	425°	1½ to 2 hrs.
<b>Bologna roll</b>			400°	heat through
<b>Frankfurters</b>			425°	15 to 20 min.
<b>Kabobs</b>			425°	heat through

Rotisserie times given in the chart are approximate. Actual cooking time depends upon meat diameter and meat composition (proportion of fat to lean). It is best to use a meat thermometer to determine doneness by interior temperature.

\*For crisp, brown poultry, turn temperature control to 550°F the last 5 minutes of rotissing.

## OVEN CARE AND CLEANING

Several finishes have been used on this oven. Some require special attention to the cleaning agents used to prevent damage to the finish. The care of the inside of the oven and door are explained in detail on the pages that follow.

Part	Finish	Clean With
Broiler Pan	Porcelain Enamel	Detergent and hot water. Soap-filled steel wool pad with plenty of water. Rinse well.
Oven Racks, Rotisserie Spear and Prongs	Nickel Plating	Detergent and hot water.
Broiler Pan Grid, Oven Front Frame	Chrome Plating	Removable plated parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons of water.
Porcelain Door Panel	Porcelain Enamel	Detergent and hot water. Rinse and dry with soft cloth.
Satin Chrome Door Panel	Chrome Plating	Soap and hot water. Rinse and dry with soft cloth. Mild glass cleaner will remove fingermarks.
Glass in Door and Control Panel	Glass	Detergent and hot water. Mild glass cleaner.
Control Frame	Chrome Plating	Detergent and hot water. Mild glass cleaner will remove fingermarks.
Control Knobs	Plated Plastic	Detergent and hot water.
Oven Interior	Pyrolytic Porcelain Enamel	See Self-Cleaning Section (Pages 31-36).
Meat Probe		Wet cloth with detergent. DO NOT immerse probe in water.

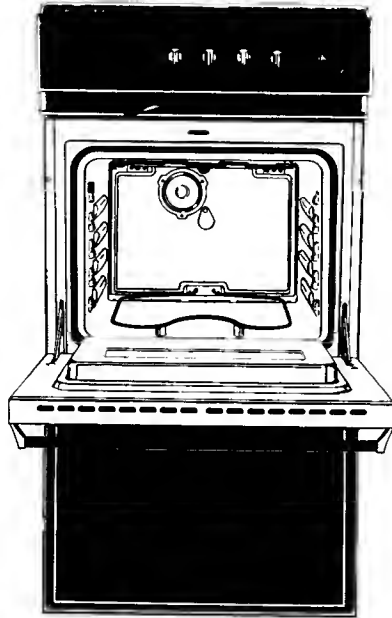
## **OVEN SELF-CLEANING**

### ***(Single/Upper or Lower Oven)***

The self-clean feature is designed to eliminate the need for scrubbing and scouring soil baked onto the oven interior. Food spatters on the oven wall become harder to remove each time the oven is heated, but because the Self-Clean cycle heats these soils to a higher temperature (850°F-900°F), soil is "burned off."

Your KitchenAid Oven offers four self-cleaning cycle combinations to give you excellent flexibility when self-cleaning your oven. The Automatic Self-Clean Cycle features a preset 2-1/2 hour clean time - ample time to clean most ovens. This cycle can be extended to up to 4 hours if a longer cleaning time is needed because of heavy soil buildup. The Automatic Self-Clean Cycle can also be delayed to a more convenient time if desired. And, the delayed cycle can also be extended for a longer cleaning time.

## ***Before Starting A Self-Clean Cycle***



1. Remove all items from the oven. Remove oven racks according to instructions on page 16. It is recommended that the oven racks be removed as they will discolor and darken during the self-clean cycle. If the oven racks remained in the oven during the clean cycle, wipe the sides with vegetable oil after cleaning so they will slide easily. **BROILER PAN, BROILER GRID OR COOKING UTENSILS SHOULD NOT BE CLEANED IN THE OVEN. HEAVY GREASE BUILDUP ON THESE ITEMS WILL PRODUCE SMOKE AND ODORS WHICH CAN BE DISCHARGED INTO THE KITCHEN.**
2. Wipe up large spillovers in the oven cavity with a damp cloth. **NEVER USE CHEMICAL OVEN CLEANERS INSIDE A SELF-CLEANING OVEN OR ON RAISED PORTION OF THE DOOR.**

The smoke eliminator will handle the normal flow of odors during the clean cycle, however, minor smoke may be noticed when soil buildup is heavy.



3. Wipe soil from Oven Frame and Door outside of Gasket. Wash with detergent and hot water, rinse well with a mixture of vinegar and water and wipe dry. A non-scratch scouring pad may be used on heavily soiled areas. Wash surfaces frequently to minimize overall cleaning as these areas are not cleaned during the self-clean cycle.

**CAUTION: DO NOT SCRUB OR CLEAN OVEN DOOR GASKET.**

### ***To Start the Automatic Self-Clean Cycle***

1. Follow steps under "Before Starting the Self-Clean Cycle," page 33.
2. Check to see that the electronic clock is set to the correct time of day. If not, reset to the correct time following the instructions on page 10.
3. Set the Selector to "CLEAN."
4. Slide the Oven Lock Lever all the way to the right. You will hear a loud click and "START TIME" will appear in the Display Window.
5. Touch the START button to lock in the present time of day as the start time. The Display will show "STOP TIME" and the actual cleaning stop time, 2-1/2 hours from the present time of day.
6. Touch the START button to lock in the automatically selected stop time and return the clock to the present time of day. "AUTO" will appear in the Display Window and the cleaning cycle will begin. No end of cycle tone will be given.



## ***SELF-CLEAN CYCLE OPTIONS***

### **• Delaying the Automatic Self-Clean Cycle**

The start of the Self-Clean cycle can be postponed to a more convenient time, if desired. The controls may be set to delay the Self-Clean cycle for up to twelve hours. Follow steps 1, 2, 3 and 4 under "TO START THE AUTOMATIC SELF CLEAN CYCLE," then:

1. Turn the TIME knob until the desired new start time appears in the Display Window.
2. Touch the START button to lock in that time as the new start time. The display will show "STOP TIME" and the actual cleaning stop time, 2-1/2 hours from the selected start time will appear in the Display Window.
3. Touch the START button to lock in the stop time and return the clock to the present time of day. "AUTO" will flash in the Display Window until the cleaning cycle begins. Once the cycle is in progress, "AUTO" will appear continuously. No end of cycle tone will be given.

### **• Extending the Automatic Self-Clean Cycle**

If your oven is excessively dirty and requires longer cleaning time, the Automatic Self-Clean cycle can be extended for up to 4 hours. Follow steps 1, 2, 3, 4 and 5 under "TO START THE AUTOMATIC SELF-CLEAN CYCLE," then:

1. When "STOP TIME" appears in the Display Window, turn the TIME knob to the right until the desired length of cleaning time is displayed. Remember - you will be adding time to the normal 2-1/2 hour cleaning time; a time longer than 4 hours total cannot be selected.
2. Touch the START button to lock in the new stop time and return the clock to the present time of day.
3. "AUTO" will appear in the Display Window and the cleaning cycle will begin. No end of cycle tone will be given.

## • Combining the Delay and Extended Self-Clean Cycle Options

An automatic Self-Clean cycle can be both delayed and extended if desired. Follow steps 1, 2, 3 and 4 under "TO START THE AUTOMATIC SELF-CLEAN CYCLE," then:

1. Set the delayed start time by turning the TIME knob until the new start time appears in the Display Window.
2. Touch the START button to lock in the new start time. The display will show "STOP TIME" and the automatic preset cleaning stop time. Turn the TIME knob until the new cleaning stop time appears in the Display Window.
3. Touch the START button again to lock in the new stop time and return the clock to the present time of day.
4. "AUTO" will flash in the Display Window until the cleaning cycle begins. Once the cycle is in progress, "AUTO" will appear continuously. No end of cycle tone will be given.

## What Happens During the Self-Clean Cycle?

After the controls have been set on a non-delayed cycle, or after the delayed time has run out on a delayed cycle:

- The Power On Light will glow to tell you the oven is "ON."
- The Clean and Oven Lights will glow to tell you the oven is slowly heating to the clean temperature, and "AUTO" will appear continuously in the Display Window.
- The Lock Light will come on when the temperature reaches 575-600°F (approximately 15 minutes).

At the End of the Cleaning Cycle

- The Oven Light will go out.
- The Clean Light will go off.
- The Lock Light will continue to glow until the oven temperature drops below 550°F. The oven door cannot be opened until Lock Light goes out.
- After a clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a clean cycle, remove them with a non-scratch scouring pad before using the oven again. These spots are usually salt residues that cannot be removed during the Self-Clean cycle.
- If the soil removal was not complete, increase the length of the clean time in the next cycle.

### ***To Interrupt Cleaning Cycle:***

1. Touch the STOP/CANCEL button twice. A tone will sound each time and the clock will return to the present time of day.
2. Slide Oven Lock Lever all the way to the left.  
**NOTE:** If Lock Light has come on, wait until oven cools and light goes off.
3. Turn Selector to "OFF."

### ***To Return Oven to Regular Use After a Self-Clean Cycle:***

1. Slide the Oven Lock Lever all the way to the left.
2. Turn the Selector to "OFF."
3. Allow oven to cool sufficiently before wiping up any residue.

### ***Oven Self-Cleaning Tips***

- Evening is a good time to clean the oven, after normal oven use is completed.
- Small amounts of smoke escaping from the oven vent are normal when oven is heavily soiled. Excessive smoke may indicate heavy spillovers have not been wiped up.
- Do **not** force the Oven Lock Lever open when the Lock Light is on. Damage to the lock mechanism may result.
- Clean both ovens regularly, before they become "excessively dirty." If oven is not clean after one cycle, repeat cleaning cycle.

## ***SPECIAL INFORMATION***

### ***To Replace Oven Light Bulb***

- **CAUTION** - Make sure oven is cool and power to the oven has been turned off before starting.

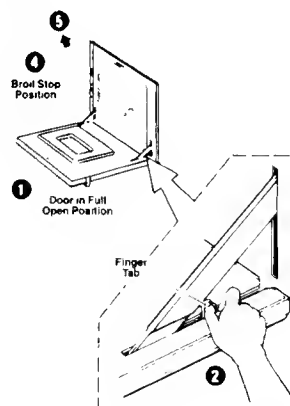


- Remove three screws in lens holder with a Phillips screwdriver.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb.
- Replace gasket, lens and holder, and tighten screws.

### ***To Remove Oven Door***

***Use caution as oven doors are heavy.***

1. Open door completely.
2. Depress finger tab in oven door hinge areas and push toward oven. Lift tab away from door lining and slide toward top of oven door.
3. Repeat step 2 on opposite side of door.
4. Close door to broil stop position (door will be open about 6 inches).
5. Lift the door off the hinge arm assemblies.



***Replace door by using the opposite procedure:***

1. Replace door on hinge arm assemblies.
2. Open door completely.
3. Push finger tabs toward oven. Depress the tabs and slide toward top of door.
4. Close and open the door slowly to make sure it is replaced properly.

## ***WHEN YOU NEED SERVICE***

### ***Follow These Steps***

1. If your oven should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.
  - Have instructions in this book been followed?
  - Has a fuse blown, or is the circuit breaker open?
  - Is the selector set in correct position?
  - Recheck suspected defect.
2. If the problem is not due to one of the above items, see "Who to Call For Service" listed in the Warranty Statement.
3. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicing outlet, wholesale distributor, and KitchenAid Inc. have failed to resolve your problem.

**Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606**

MACAP will in turn inform us of your action.

***In all correspondence about your oven, please include:***

- Date
- Your Name, Address, and Telephone Number
- Type of Appliance
- Brand
- Model Number
- Serial Number
- Date Purchased
- Dealer from Which Purchased (include address)
- Servicing Agent (include name and address if different from dealer)
- Location of Appliance
- A Clear Description of the Problem and the Service Required

# KitchenAid Cooking Equipment WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a KitchenAid wholesale distributor or by one of their authorized KitchenAid servicing outlets.	A. Service calls to: 1. Correct the installation of the cooking equipment. 2. Instruct you how to use the cooking equipment. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION	Replacement parts (labor costs not included) for any electric element if defective in materials or workmanship.	B. Repairs when cooking equipment is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States.

## KITCHENAID INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

## HOW TO ARRANGE FOR SERVICE

- First call your dealer or repair service he recommends.
- If you are unable to obtain satisfactory service, contact the KitchenAid wholesale distributor in your area. A complete distributor listing is printed in the Use and Care Guide furnished with the product.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicing outlet or wholesale distributor. If your local service is not satisfactory, contact Consumer Affairs, KitchenAid, Inc., 3800 Space Dr., Dayton, Ohio 45414, Phone (513) 454-6800.